

# TOSTITOS® Shrimp Tamale Fritters

## Ingredients

- ½ Cup All-Purpose Flour
- ½ Cup Masa Harina Corn Flour
- ¼ Cup Finely Ground TOSTITOS® Cantina Traditional
- ¾ Teaspoon Baking Powder
- ¼ Teaspoon Baking Soda
- ¾ Teaspoon Salt
- 2 Eggs, Separated
- 2 Teaspoon Sugar
- 3 Tablespoons Melted Butter
- ¾ Cup Buttermilk
- 2 Tablespoons Finely Diced Onion
- 2 Tablespoons Finely Diced Red Bell Peppers
- 1 teaspoon Chopped Garlic
- ¼ Cup Finely Sliced Green Onion
- 1 Jalapeño, Chopped
- 2 Tablespoons Chopped Cilantro
- ¾ Cup Grated Pepper Jack Cheese
- ¾ Cup Grilled Corn Kernels
- ½ Pound Peeled And Deveined Shrimp (Cut Into ¼ Inch Pieces)
- 4 Cups (Broken Into Small Pieces) TOSTITOS® Cantina Traditional
- Vegetable Oil For Frying

## How to make it

1. In a mixing bowl, combine dry ingredients (flour, corn flour, ground Tostitos, baking powder, baking soda, and salt).
2. In a separate mixing bowl, combine the egg yolks and buttermilk and whisk in the melted



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

-

## Made with

butter. Add the onion, bell peppers, garlic, green onion, cilantro, cheese, shrimp and corn kernels.

3. Using an electric mixer or handheld mixer, whip the egg whites and sugar together to stiff peaks.
4. Mix the dry and wet ingredients and then fold 1/3 of the egg whites in to lighten the batter and then fold that mixture into the remaining 2/3 of the egg whites.
5. Heat the vegetable oil to 325 degrees and spoon in about 2 tablespoons of batter into the broken Tostitos and gently roll it over and drop into the frying oil. Repeat several times. After about 30 seconds, turn the fritters over and keep moving them around in the oil until they are golden brown all around. Remove from the oil and drain on paper towels.
6. Serve hot with your favorite Tostitos Toppers<sup>TM</sup> Sauce.